also known as manganese dichloride. It is prepared by dissolving manganous oxide, pyrolusite ore  $(MnO_2)$ , or reduced manganese ore in hydrochloric acid. The resulting solution is neutralized to precipitate heavy metals, filtered, concentrated, and crystallized.

- (b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 186, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.
- (c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:
- (1) The ingredient is used as a nutrient supplement as defined in  $\S 170.3(o)(20)$  of this chapter.
- (2) The ingredient may be used in infant formulas in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act (the act) or with regulations promulgated under section 412(a)(2) of the act.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[50 FR 19165, May 7, 1985]

#### §184.1449 Manganese citrate.

- (a) Manganese citrate  $(Mn_3(C_6H_5O_7)_2,$  CAS Reg. No. 1002–46–65) is a pale orange or pinkish white powder. It is obtained by precipitating manganese carbonate from manganese sulfate and sodium carbonate solutions. The filtered and washed precipitate is digested first with sufficient citric acid solution to form manganous citrate and then with sodium citrate to complete the reaction.
- (b) FDA is developing food-grade specifications for manganese citrate in cooperation with the National Academy of Sciences. In the interim, this ingredient must be of purity suitable for its intended use.

- (c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:
- (1) The ingredient is used as a nutrient supplement as defined in \$170.3(o)(20) of this chapter.
- (2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: baked goods as defined in §170.3(n)(1) of this chapter; nonalcoholic beverages as defined in §170.3(n)(3) of this chapter; dairy product analogs as defined in §170.3(n)(10) of this chapter; fish products as defined in §170.3(n)(13) of this chapter; meat products as defined in §170.3(n)(29) of this chapter; milk products as defined in §170.3(n)(31) of this chapter; and poultry products as defined in §170.3(n)(34) of this chapter. The ingredient may be used in infant formulas in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act (the act) or with regulations promulgated under section 412(a)(2) of the act.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

 $[50~{\rm FR}~19166,~{\rm May}~7,~1985]$ 

# $\S 184.1452$ Manganese gluconate.

- (a) Manganese gluconate  $(C_{12}H_{22}MnO_{14}\cdot 2H_2O,\ CAS\ Reg.\ No.\ 648-0953-0998)$  is a slightly pink colored powder. It is obtained by reacting manganese carbonate with gluconic acid in aqueous medium and then crystallizing the product.
- (b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 186, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.
- (c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good

#### § 184.1461

manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

- (1) The ingredient is used as a nutrient supplement as defined in \$170.3(o)(20) of this chapter.
- (2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: baked goods as defined in §170.3(n)(1) of this chapter; nonalcoholic beverages as defined in §170.3(n)(3) of this chapter; dairy product analogs as defined in §170.3(n)(10) of this chapter; fish products as defined in §170.3(n)(13) of this chapter; meat products as defined in §170.3(n)(29) of this chapter; milk products as defined in §170.3(n)(31) of this chapter; and poultry products as defined in §170.3(n)(34) of this chapter. The ingredient may be used in infant formulas in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act (the act) or with regulations promulgated under section 412(a)(2) of the act.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[50 FR 19166, May 7, 1985]

## § 184.1461 Manganese sulfate.

- (a) Manganese sulfate (MnSO $_4$ ·H $_2$ O, CAS Reg. No. 7785–0987–097) is a pale pink, granular, odorless powder. It is obtained by reacting manganese compounds with sulfuric acid. It is also obtained as a byproduct in the manufacture of hydroquinone. Other manufacturing processes include the action of sulfur dioxide on a slurry of manganese dioxide in sulfuric acid, and the roasting of pyrolusite (MnO $_2$ ) ore with solid ferrous sulfate and coal, followed by leaching and crystallization.
- (b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 188, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

- (c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:
- (1) The ingredient is used as a nutrient supplement as defined in §170.3(o)(20) of this chapter.
- (2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: baked goods as defined in §170.3(n)(1) of this chapter; nonalcoholic beverages as defined in §170.3(n)(3) of this chapter; dairy product analogs as defined in §170.3(n)(10) of this chapter; fish products as defined in §170.3(n)(3) of this chapter; meat products as defined in §170.3(n)(29) of this chapter; milk products as defined in §170.3(n)(31) of this chapter; and poultry products as defined in §170.3(n)(34) of this chapter.

The ingredient may be used in infant formulas in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act (the act) or with regulations promulgated under section 412(a)(2) of the act.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[50 FR 19166, May 7, 1985]

### §184.1472 Menhaden oil.

- (a) Menhaden oil. (1) Menhaden oil is prepared from fish of the genus Brevoortia, commonly known as menhaden, by cooking and pressing. The resulting crude oil is then refined using the following steps: Storage (winterization), degumming (optional), neutralization, bleaching, and deodorization. Winterization may separate the oil and produce a solid fraction.
- (2) Menhaden oil meets the following specifications:
- (i) Color and state. Yellow liquid to white solid.
- (ii) Odor. Odorless to slightly fishy.
- (iii) Saponification value. Between 180 and 200 as determined by the American Oil Chemists' Society Official Method